

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 1		Date 07/25/2023
Establishment Uncle Bob's Homemade Ice Cream		License/Permit # 23 016		Time In 3:00 PM
Street Address 409 E. Center Street		Permit Holder Uncle Bob's Homemade Ice Cream Inc		Time Out 4:25 PM
City/State Eureka, IL		ZIP Code 61530		Risk Category II
		Purpose of Inspection Routine Inspection		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R	Compliance Status	COS	R																																																																																																																																																																																																																																																																																															
Supervision																																																																																																																																																																																																																																																																																																						
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																																																																																																																																																																															
2	Out	Certified Food Protection Manager (CFPM)	X		16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																																																																																																																																																															
Employee Health																																																																																																																																																																																																																																																																																																						
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																																																																																																																																																															
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																																	
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	Good Hygienic Practices								8	In	Hands clean and properly washed			20	N/A	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	In	Proper cold holding temperatures	Approved Source								11	In	Food obtained from approved source			23	In	Proper date marking and disposition	12	N/O	Food received at proper temperature			24	N/A	Time as a Public Health Control; procedures & records	13	In	Food in good condition, safe, and unadulterated			Consumer Advisory			14	N/A	Required records available: shellstock tags, parasite destruction			25	N/A	Consumer advisory provided for raw/undercooked food			Highly Susceptible Populations			GOOD RETAIL PRACTICES								Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								Mark "X" in box if numbered item is not in compliance				Mark "X" in appropriate box for COS and/or R				COS=corrected on-site during inspection				R=repeat violation				Safe Food and Water			COS	R	Proper Use of Utensils			COS	R	30	Pasteurized eggs used where required				43	In-use utensils: properly stored				31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled				32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used				Food Temperature Control								46	Gloves used properly		33	Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending					34	Plant food properly cooked for hot holding				35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				36	Thermometers provided & accurate				Food Identification								48	Warewashing facilities: installed, maintained, & used; test strips		37	Food properly labeled; original container		X		Prevention of Food Contamination								49	Non-food contact surfaces clean		38	Insects, rodents, and animals not present				39	Contamination prevented during food preparation, storage and display				Physical Facilities								50	Hot and cold water available; adequate pressure		40	Personal cleanliness				41	Wiping cloths: properly used and stored				42	Washing fruits and vegetables				Employee Training								51	Plumbing installed; proper backflow devices		57	All food employees have food handler training				58	Allergen training as required			
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Food Establishment Inspection Report

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Establishment: Uncle Bob's Homemade Ice Cream

Establishment #: 23 016

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge shall have CFPN certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPN certification to ensure that the person-in-charge has CFPN certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed along front line food prep squeeze container of tan liquid food substance without name identifying contents on container in RIC and on prep counter by scale shake-style container of dry food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Tan liquid food substance was caramel sauce and dry food substance was celery salt according to person-in-charge and labeled by person-in-charge during inspection.
47	4-501.11 (C) Observed in back storage room two (2) chest freezers (#4 {pecan} & #12 {coffee}) with: front top handle damaged & sharp edges (#4 pecan), inside white plastic lids coming unattached, hard foam insulation exposed, gaskets coming unattached from lids, and not maintained in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Kaitlyn Sweeney

Kaitlyn Sweeney 10cbdd-j29e8jd - StateFoodSafety Exp. 12/2026	Mariah Rocke 14e02g-j8979kd - StateFoodSafety Exp. 9/2027		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee healthy policy

Kefir

Jul 25, 2023

Date

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

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Establishment: Uncle Bob's Homemade Ice Cream

Establishment #: 23 016

OBSERVATIONS AND CORRECTIVE ACTIONS

Kotee

Jul 25, 2023

Date

Person in Charge (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: